

lila

BY OMAR BEN-HAMMOU

BREAD & BUTTER

sour dough, home made brown butter

CUCUMBER

ponzu, ginger oil & black garlic

GREENS & BLACK TRUFFLES

*spinach, fennel, truffle vinaigrette, grana padano,
lemon balm, herbs & shaved truffle*

IMPERIAL CAVIAR (10gr) *Acipenser Schrenckii*

Lila selection- crème fraîche & rye crackers

OYSTERS

ginger oil, ponzu, yuzu kosho, pickled onion & trout roe

TUNA TARTAR

capers, chives, piquillo-sherry vinaigrette & saffron rice cracker

CEVICHE

cancha, choclo, red jalapeño leche de tigre & sweet potato

TUNA TATAKI

soy- ginger- shallot vinaigrette, avocado mousse & cucumber

BRUSSELS SPROUTS

eggplant- amahari, chicha de jora & roasted almonds

BAKED SCALLOPS 4pcs

brown butter & dashi

OCTOPUS

olives emulsion, capers, olive oil & lemon

TRUFFLE PASTA

*home made tagliolini, lemon confit, grana padano & truffle butter
add on Imperial caviar 100gr + 30€*

ROASTED CAULIFLOWER

kombu, aji amarillo, yuzu kosho & cilantro

GRILLED HAMACHI

brussels sprouts, pickled mushrooms, kimchi vinaigrette & nori

HALIBUT

crouton, green beans & seco butter

PORK BELLY

bourbon-apple pure, gochujang - cabbage roll & cognac jus

STEAK

american sirloin, mushrooms, celery root puree & jus naturel (280gr)

PANNA COTTA

white chocolate, crumble, raspberry & maca

FLAN

cream & vanilla pots